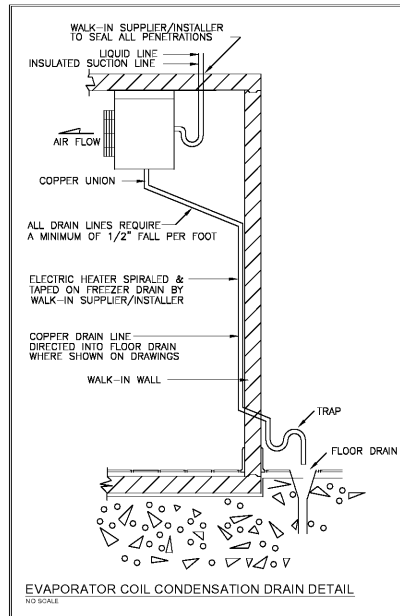


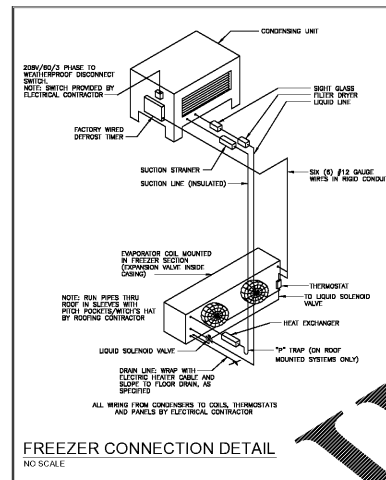
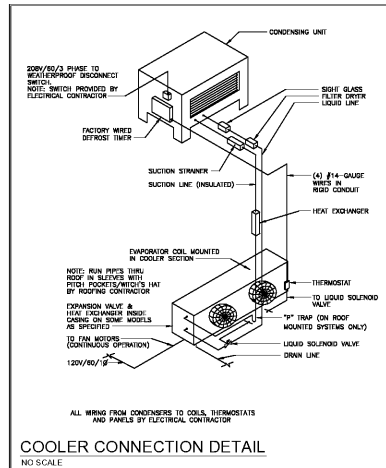
**PLUMBING NOTES**

1. ALL ROUGH-INS SHOWN ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE.
2. ALL PLUMBING TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH THE FLOOR WHENEVER POSSIBLE.
3. ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR FROM THE CENTER LINE OF COLUMNS.
4. ALLOWANCES MUST BE MADE FOR VALVES, TRAPS, ETC.
5. ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.
6. ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE UP SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCH TO FINAL CONNECTION.
7. ALL TWO(2) AND THREE(3) COMPARTMENT SINKS MUST HAVE CONTINUOUS WASTE INTO A SINGLE P-TRAP.
8. ALL WATER LINES MUST HAVE CUT-OFF VALVES.
9. ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY FOODCRAFT ONLY. CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY FOODCRAFT.
10. DISHWASHER (IF SUPPLIED) WILL REQUIRE A PRESSURE REGULATING VALVE IF WATER PRESSURE AT DISHWASHER IS GREATER THAN WHAT DISHWASHER SPECIFICATIONS ALLOW.
11. THE ROUGH-INS SHOWN ON THIS DRAWING ARE REQUIRED FOR OPERATION OF EQUIPMENT SUPPLIED BY FOODCRAFT EQUIPMENT CO., ACCORDING TO MANUFACTURERS SPECIFICATIONS. THESE ROUGH-INS ARE MANUFACTURERS REQUIREMENTS FOR OPERATION OF EQUIPMENT ONLY. FOODCRAFT WILL NOT BE HELD LIABLE FOR ANY DEVIATION FROM THESE ROUGH-INS. IT SHALL BE THE RESPONSIBILITY OF THE MECHANICAL TRADES TO ENSURE THAT SUPPLY LINES, CARRY-OFFS, WIRE SIZES, ETC. MEET ALL LOCAL CODES.



**PLUMBING CONNECTION LEGEND**

- HW-HOT WATER, OR CW-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED UNLESS NOTED "OPEN HUB"
- ⊕ FLOOR DRAIN
- ⊕ FLOOR DRAIN W/ATTACHED FUNNEL
- ⊕ FLOOR SINK WITH FULL, THREE-QUARTER OR HALF GRATE AS NOTED
- FIELD CONNECTIONS



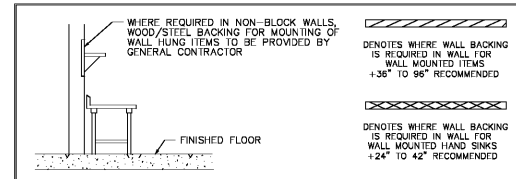
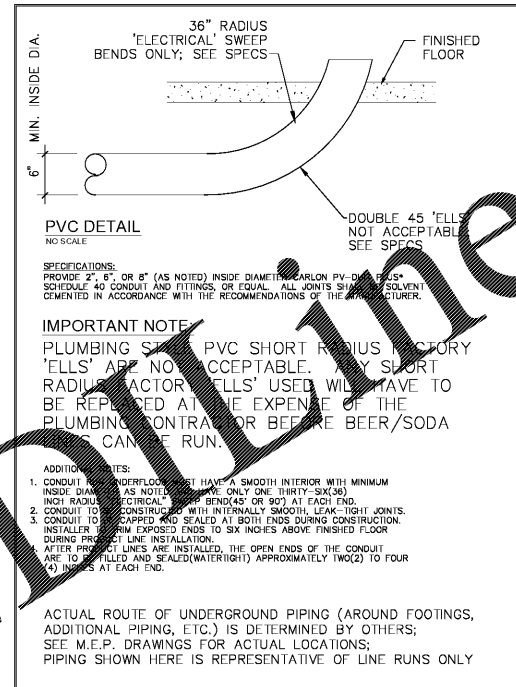
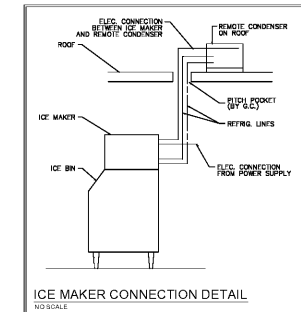
**ELECTRICAL NOTES**

1. ALL ROUGH-INS ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE.
2. ALL CONDUIT TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH THE FLOOR WHENEVER POSSIBLE.
3. ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR CENTERLINE OF COLUMNS.
4. ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.
5. ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCH TO FINAL CONNECTION.
6. PROVIDE ELECTRICAL SERVICE FOR AUTOMATIC FIRE EXTINGUISHER SYSTEM FROM ELECTRICAL PANELS TO VENTILATING HOODS AND TO CHEMICAL TANK LOCATIONS; BY ELECTRICAL CONTRACTOR.
7. ALL ELECTRICALLY FIRED AND ELECTRICALLY POWERED COOKING EQUIPMENT REQUIRES A SHUNT TRIP BREAKER AND WIRING THROUGH MICRO SWITCHES IN FIRE SYSTEM SUPPLIED BY ELECTRICAL CONTRACTOR.
8. ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY FOODCRAFT EQUIPMENT CO., CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY FOODCRAFT.
9. EXHAUST FANS ARE NOT SUPPLIED WITH STARTERS/DISCONNECTS OR SWITCHES. ELECTRICAL CONTRACTOR TO FURNISH AND CONNECT.
10. SIZING OF ELECTRICAL PANELS TO BE DETERMINED BY ELECTRICAL CONTRACTOR OR ENGINEER.
11. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL WATERPROOF MICRO SWITCH FOR AUTOMATIC OPERATION OF INSECT CONTROL FAN.
12. THE ROUGH-INS SHOWN ON THIS DRAWING ARE REQUIRED FOR OPERATION OF EQUIPMENT SUPPLIED BY FOODCRAFT EQUIPMENT CO., ACCORDING TO MANUFACTURERS SPECIFICATIONS. THESE ROUGH-INS ARE MANUFACTURERS REQUIREMENTS FOR OPERATION OF THE EQUIPMENT ONLY. FOODCRAFT WILL NOT BE HELD LIABLE FOR ANY DEVIATION FROM THESE ROUGH-INS. IT SHALL BE THE RESPONSIBILITY OF THE MECHANICAL TRADES TO ENSURE THAT SUPPLY LINES, WASTES, CARRY-OFF, WIRE SIZES, ETC., MEET ALL LOCAL CODES.
13. WHERE LOCAL CODES REQUIRE DISCONNECTS, ELECTRICIAN TO LOCATE AND PROVIDE REQUIRED CLEARANCES.

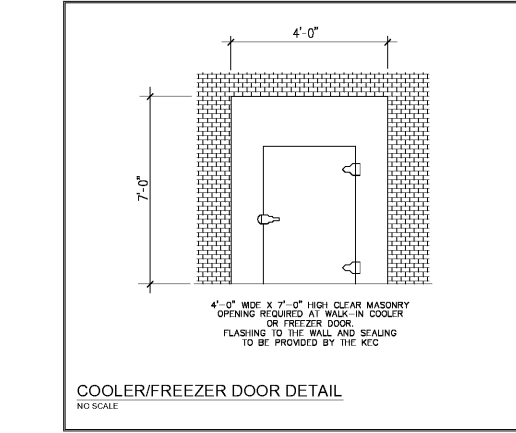
THE ROUGH INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY FOODCRAFT EQUIPMENT COMPANY ONLY. CHECK WITH OWNER FOR ROUGH-IN LOCATIONS FOR EQUIPMENT BY OTHERS AND EXISTING EQUIPMENT. ROUGH-INS SHOWN FOR EQUIPMENT NOT SUPPLIED BY FOODCRAFT MUST BE VERIFIED WITH AND APPROVED BY OWNER. CONVENIENCE OUTLETS MUST BE VERIFIED WITH AND APPROVED BY OWNER.

**ELECTRICAL CONNECTION LEGEND**

- ⊕ DUPLEX RECEPT, 120-VOLT GROUND TYPE
- ⊕ SIMPLIFIED 120-VOLT GROUND TYPE
- ⊕ SPECIAL PURPOSE RECEPT, 120-VOLT, 1-PHASE, 3-WIRE TYPE
- ⊕ SPECIAL PURPOSE OUTLET, 240-VOLT AS INDICATED ON GROUND TYPE
- ⊕ JUNCTION BOX
- ⊕ ELECTRICAL CONDUIT STUB AS INDICATED FOR DIRECT CONNECTION
- ⊕ FLOOR/CEILING RECEPTACLE AS INDICATED
- ⊕ FIELD WIRING, EXPOSED RIGID WATER TIGHT CONDUIT
- ⊕ FIELD WIRING, CONCEALED IN WALL, FLOOR, OR CEILING



TRIMARK FOODCRAFT RECOMMENDS WALL BACKING FOR ENTIRE KITCHEN WHERE NO BLOCK/BRICK WALLS EXIST. WALL BACKING SHOWN ON THIS DRAWING INDICATES WHERE WALL BACKING IS REQUIRED FOR WALL HUNG ITEMS PROVIDED FOR THIS PROJECT. CHECK WITH OWNER FOR OTHER WALL HUNG ITEMS NOT SHOWN HERE. TRIMARK FOODCRAFT IS NOT RESPONSIBLE FOR INDICATING WALL BACKING FOR ITEMS NOT PROVIDED BY TRIMARK FOODCRAFT.



Order Plans @

ALL DRAWINGS PROVIDED BY TRIMARK FOODCRAFT DEPICT THE LAYOUT OF THE FOODSERVICE EQUIPMENT AND REQUIREMENTS TO OPERATE PROPERLY. FOODSERVICE DRAWINGS ARE DESIGNED TO SUPPLEMENT THE OFFICIAL ARCHITECT'S STAMPED AND SEALED DRAWINGS AND ARE NOT MEANT TO REPLACE THEM OR BE USED IN LIEU OF THEM FOR ANY CONSTRUCTION PURPOSES NOT RELATED TO FOODSERVICE EQUIPMENT. THE DRAWINGS ARE DESIGNED TO BE SUBMITTED FOR HEALTH DEPARTMENT APPROVAL AND PERMITTING AND ARE NOT INTENDED TO BE SUBMITTED FOR CONSTRUCTION PERMITTING.